

# LUNCH

## small plates

artisan greens 9

mixed lettuce, pickled vegetables, maple dressing

caesar salad 11

prosciutto, rush caesar vinaigrette, grana padano

buffalo mozzarella 12

heirloom tomato, handpicked lettuce, citrus segments, olio carli

crispy calamari 12

olives, parsley, lemon confit, chili & lime mayo

korean style short rib croquettes 12

sesame slaw, kimchi mayo

butternut squash soup 9

ricotta dumplings, lemon crème fraiche, curry oil

lobster bisque 11

roasted corn, chowder garnishes

# LUNCH

## main plates

japanese fried chicken salad *half 12/ main 16*

assorted baby greens, garlic & ginger dressing

seared albacore tuna *half 14 / main 18*

soba noodle, pickled cucumber, citrus soy ponzu, crispy lotus root

rush burger 19

hand ground alberta beef, pulled pork, crispy onions, dijon mayo

bacon and cheddar burger 19

hand ground alberta beef, double smoked bacon, white cheddar, dijon mayo

steak sandwich 19

grilled alberta striploin, crispy onions, green peppercorn

12 oz dry aged beef rib eye 32

marrow whipped potato, green beans, watercress, bacon, onion jam

pan seared salmon 19

pearl cous cous, puttanesca, grilled asparagus

lobster sandwich 22

toasted rosemary bread, crispy pancetta, brie cheese

mushroom quiche 14

caramelized onion, pine nuts, artisan greens

carbonara 15

double smoked bacon, spaghetti, grana padano, 62° egg

*add chicken 6*

duck confit shepherd's pie 18

caramelized onion, spinach, mushrooms, roasted garlic duchess potato

grilled ham & cheese 14

rosemary ham, emmental cheese, brioche

buttermilk chicken sandwich 17

toasted ciabatta, caramelized onion, aged cheddar, double smoked bacon

Chef de Cuisine Dave Bohati

groups of 8 or more subject to 20% automatic gratuity